

# SANCTORUM

## Verdicchio DOC Classico Passito

A "passito" (strong, sweet wine) which embraces the essence of Verdicchio, bearing the most sacred elements of what is sacred: this is why its name derives from the expression Sancta Sanctorum. The Vino Passito comes from the processing of grapes left late on the vine, which preserve merely the pure essence of the Verdicchio grapes, which are then slowly fermented in small oak casks.

### TYPE

White passito wine

### FIRST YEAR OF PRODUCTION

2000

### PRODUCTION AREA

South-east facing hills (450/500 metres above sea level) in the commune of Cupramontana (Marches Region)

### TERROIR

Of marine origin, of average consistency, tending to be clayey

### GRAPE VARIETIES

Verdicchio 100% (native)

### CULTIVATION

Guyot

### YIELD

70 ql of grapes per ha

### VINIFICATION

Withering of the grapes on the vine and then in a special room for a brief period. This is followed by the removal of the grape stalks, and after a brief contact on the skins, the must ferments in small oak casks where the wine then completes its maturation process for approximately sixteen months. Subsequent refinement in bottles for several months

## TASTING NOTES

### COLOUR

Golden yellow with reflections of topaz, bright and consistent

### BOUQUET

Rich with persistent sweet tones of exotic candied fruit, peaches in syrup, apricot in alcohol, dried fruit and honey, with a slight final delicately vegetal and spicy touch that recalls vanilla

### TASTE

Moderately sweet, soft and velvety with a well-sustained balance, good freshness and sapidity. Leaves a long aftertaste of delicately toasted dried fruit and sweet spices on the palate

### ACCOMPANIMENTS

Small pastries, oven baked cakes with cream, tarts with yellow syrup coated fruit or dry fruit in general, apple tart, biscuits in general. Bowl of foie -gras worked with the same wine, traditional cheese-based desserts from the region, reasonably matured and spicy cheeses

### SERVING TEMPERATURE

14-16°C

### RECOMMENDED GLASS

Glass for sweet wines with a border that is not flared



# COLONNARA

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